



EASY ELEGANT ESPRESSO

The revolution is brewing

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OUR STORY

It all started on our honeymoon in Bora Bora. Craving a good coffee, with none to be found, we thought there must be a better way. The mypressi TWIST now makes it easier than ever before to create a delicious cup of coffee, anytime, anyplace. Yet, from the many emails, tweets, letters and phone calls that have followed its release, it is now clear we also transformed what is for many an essential daily ritual much closer to home. The TWIST has displaced machines that cost many times more in the home, office and elsewhere because it is easier to use, makes a better shot, and is small and personal enough that you can take it wherever you go.

Apart from the regular daily coffee, we continue to be surprised by how the TWIST is being used. Educational organizations are using it to teach coffee farmers about their crop, helping them taste espresso for the first time; roasters use it to sell their beans on the go; small cafés use it as a back-up machine in case their main one fails; restaurants use it to pull fantastic shots tableside and to make stunning affogatos with instant espresso-liquor extractions; shift workers use it throughout the night; Olympic rowing teams take it with them on training. Thanks to the TWIST's unique design and superb capabilities, our simple goal has spread from our own honeymoon quest to bringing smiles to the faces of coffee lovers everywhere.

This year we are proud to announce the expansion of the mypressi TWIST into the mypressi system. With milk frothers, recharging stations, a travel bag, espresso cups and more, the once solo TWIST is now part of a team.

We hope you enjoy our work, and thank you in advance for your support.

Stephen O'Brien & Najma Khan
Founders

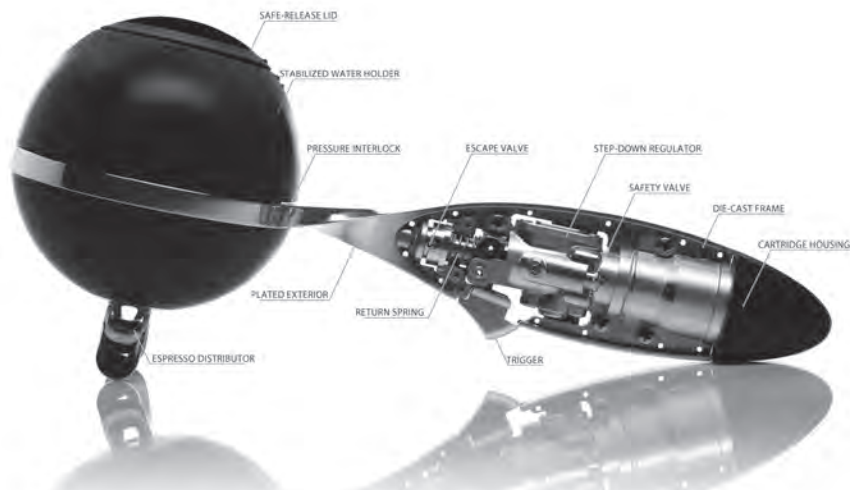


TWIST™

The stylish, award-winning mypressi TWIST is a revolutionary hand-held espresso and coffee maker that will change how and where you enjoy delicious coffee and espresso-based beverages. Designed from the ground-up for uncompromising performance, award-winning design, ease of use and exceptional coffee, the TWIST goes where you go, anytime, anyplace.

What's unique about the TWIST? It requires no external power to produce single or double shots from either fresh ground coffee or ESE pods. Just put in the coffee or pod, pour in some hot water and pull the trigger. Seconds later you can enjoy a perfect espresso extraction. What you do next is up to you. Turn it into a latte or a cappuccino with the mypressi FROTHER, add it to a mug of hot water for a delicious Americano, or unleash your creativity with instant liqueur-infused extractions and cocktails. When you've finished just give the TWIST a quick rinse and you're done.





- Convenient, lightweight and easy to use, clean and store
- Ideal to use just about everywhere, from the home and office to the great outdoors
- High temperature stability and exceptionally clean shot quality
- Patent-pending technology
- Commercial users can make shots tableside, at a small bar or in remote catering locations
- Makes perfect lattes, cappuccinos, Americanos and other espresso-based drinks

Specifications

Coffee	Ground coffee or ESE pods
Baskets	Professional 18-21g baskets
Size	10.5" length/3.5" wide/3.5" high
Weight	34 ounces
Pressure	135 psi (9 bars)
Pressure Source	Each 8g N2O or CO2 gas cartridge makes up to 8 single or 4 double shots
Extraction	20-30 seconds for an ideal extraction

Quick and easy to use



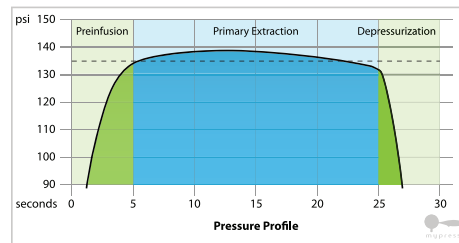


TECHNOLOGY

The TWIST obtains its operating pressure from recyclable and affordable 8g pressure cartridges that have been safely used in whipped cream and soda dispensers worldwide for over 80 years. Each cartridge has sufficient pressure to make up to four double shots or eight single shots of espresso. The result is an ideal espresso extraction with a clean and clear taste that makes the most of every bean.

Insert a recyclable 8gm gas cartridge—commonly used for whipped cream or soda water—into the TWIST handle to pressurize. The cartridge provides the nine bars of pressure required for an ideal espresso extraction and will make up to 8 shots.

Coming soon, the electrically-powered AIRO pneumatic charger will quickly recharge the handle replacing the need for cartridges at home, the office, even hotel rooms and everywhere power is available worldwide.



ACCESSORIES

The TWIST is compatible with a wide range of accessories designed to maximize the coffee experience. Please note that actual inclusions in the mypressi TWIST package may vary by region.



The ESE Pod Adaptor is a one-step attachment that replaces the standard shower head and transforms the TWIST into an espresso machine that also work with ESE pods.



Our unique baskets provide perfect extractions from the coarsest-ground coffee to the most ideal. The TWIST ships with the coarse or pressurized basket (shown). For barista-quality results with a good grinder consider using the professional basket.



The custom mypressi TAMPER helps deliver a perfect shot. Available in long and short handled designs, it is crafted from corrosion-resistant stainless steel with a classic flat base and a powder coated handle that's tough and elegant.



Made from the highest grade 100% pure recyclable stainless steel, one 24 pack of mypressi CHARGERS will make up to 192 shots of espresso. The TWIST works with many brands of 8g N2O and CO2 cartridges.

TRAVELLO™



Make your TWIST perfectly portable with the stylish, convenient mypressi TRAVELLO carrying case. The TRAVELLO includes a comfortable hand-grip, or detachable shoulder strap, and fits all your coffee needs with holders for the TWIST, two espresso cups, ground coffee, or beans, up to four cartridges, sweetener and other accessories. Keep your TWIST safe and snug with TRAVELLO, the ideal way to take your TWIST wherever you go.

AIRO™



Turn your TWIST into the world's first hybrid espresso machine with the easy, affordable AIRO electrical charger. Replace the need for gas cartridges at home, the office or when traveling. AIRO will recharge the TWIST's handle in about 30 seconds, providing enough pressure for a fantastic double-shot, or two singles. It's quick and easy to use, and is ready for worldwide travel with its built in support of 110/220v power.



FROTHER

Use the mypressi FROTHER to create café-quality cappuccinos, lattes, macchiatos and more.

- The most convenient way to extend the mypressi TWIST and make perfectly frothed milk
- Easy to use and clean, and all parts are dishwasher safe
- Microwave-safe, laboratory-quality borosilicate glass beaker
- Add flavored syrups such as vanilla or caramel before frothing to add an extra dimension to all coffee-based beverages



CUPS



We searched for a beautiful design for our espresso and cappuccino cups. Not finding one, we set out to create our own distinctive style. Made from the highest-grade ceramics, the mypressi cups are encircled with a polished stainless steel band and perfectly balanced handle. They not only match the elegance of the TWIST and its own unique design, they will also stand out in any setting for many years to come.



GIVING

Most coffee farmers have never tasted their own beans as espresso. This is like a chef never tasting their own cuisine. Yet coffee farmers work every day picking and preparing a crop they do not fully understand. mypressi ORIGINS solves this problem by giving coffee farmers the right tools and training to taste, test and improve.



Coffee farmers earn as little as four cents per usable pound of hand-picked coffee cherries they sell. They will pick over 4,000 cherries for each pound. It's arduous, labor-intensive work conducted at high altitudes over difficult terrain. Maximizing the quality and value of that work is therefore one of the highest priorities for every farmer.

For the first time in history, the TWIST enables high-quality extraction in almost any setting: from a wood-fired roast in a remote coffee farm to the cupping room of a national auction.

ORIGINS gives coffee farmers the opportunity to taste and profile their beans in a new and empowering way. By doing so as espresso, and learning how this impacts the price at auction, farmers can better understand what buyers are looking for in higher-priced specialty coffees. They are also left with a diagnostic tool that will continue to improve their understanding of the variables that create quality coffee, increase demand, and provide consistent and higher prices, laying the foundation for a more sustainable crop cycle.

We invite all of our partners to participate in this ground-breaking program.

To learn more please email origins@mypressi.com.



EVERYWHERE

The idea for the TWIST struck us like a Tahitian typhoon: why not use gas pressure to push hot water through ground coffee instead of an electric pump? It was a simple concept: but execution was everything. Two years later we showed prototypes at the world's biggest coffee show, the SCAA. Thousands of shots and a few days later we picked up the show's flagship award: Product of the Year. CoffeeFest was next, and another award, then the IHA show in Chicago.

We introduced the product in the US and it quickly spread to over 30 countries in under 12 months. The TWIST is now being used everywhere from some of the world's most remote regions to its busiest cities. It's found a loyal following in homes, offices, universities, and almost everywhere else you could imagine.

The revolution is brewing.



COMMERCIAL



PARTNERSHIP

At mypressi we believe in sustainability, both for coffee crops and for business models. We take pride in the relationships we've built with some of the leading distributors, retailers, coffee roasters and housewares organizations the world over. We are glad we have been able to play a small part in making exceptional coffee extraction more accessible to everyone in the supply chain, from crop to cup, through our innovative and cost-competitive products.

With distribution hubs in Hong Kong, Rotterdam, San Francisco and Sydney, we are able to quickly supply product to our partners in quantities of single cartons and pallets through to full containers. We support direct relationships with both retailers and distributors. We provide POS marketing solutions, and exceptional service to all partners from the largest to the smallest.

Please email partners@mypressi.com if you would like to become a distributor or retailer, or would like to know more.





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